2012

Ard Bia@Nimmo's Set Menu, Autumn, 2012

Ard Bia

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Galway native oyster with shallot & sherry vinegar

STARTERS
Torn Skeaghanore duck leg salad
with tagine spices, rocket, figs & toasted almonds
Ard Bia mezze
beetroot hummus, muhumara, smoked chilli feta, flat breads
Killary mussels
steamed in Irish cider, smoked haddock and lovage broth

MAINS
Donegal line caught mackerel
with calamari, organic potato and black olive tagine, & coriander yoghurt
Minted Longford lamb rump
with smashed peas, rosemary potatoes, garlic yogurt
Gratin of aubergine, spiced confit squash and St.Tola feta
with pearl divers rice and harissa yoghurt

Irish Artisan cheese board with homemade crackers & fig chutney

DESSERTS
Pistachio and rose baklava with Murphy’s sea salt ice-cream
Organic honey parfait with roast peaches & biscotti
Mini berry trifle with lemon shortbread

Teas & coffees